

THE VINTAGE

2020 is a solar vintage yet the wines show a lot of freshness. The yields are low but the quality is excellent with a perfect degree of ripeness. The harvest was early in the year under scorching weather and came to an end on September 1st. Our Côte de Nuits wines have a beautiful typicity: they are concentrated, floral and fresh with all the finesse of their grape variety.



APPELLATION DESCRIPTION

In the Middle Ages, the monks of Cîteaux undertook works on this Clos which is surrounded by small drystone walls. It took them over 2 centuries to build the Clos as we know it today. The demarcation of the Clos was defined in the 14th century and the boundary wall was built in the 15th century. 82 owners currently share the 50 hectares of this iconic Burgundian clos. We own 3 parcels here, an indication of the sheer complexity of Bourgogne. 2 parcels are situated in the lower part of the clos and the 3rd in the centre of the clos near to the château.

Exposition : East, South-East

Soil : Deep marl soils

Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 1 ha 26 a 69 ca [3,14 Acres]

Years the vines were planted : 1940, 1974, 1980, 1981, 2013



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16-18 months in French oak barrels (60% new oak and 40% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Deep ruby red with complex fruity and floral notes (rose, violet) and a subtle hint of oak on the nose. The attack is smooth with powerful tannins. This well-structured and very persistent wine is an honour to the reputation of this exceptional Grand Cru.

Serve with : Duck breast with mushrooms, game, soft cheeses

Serve at : 16°C

Cellaring Potential : 10 to 25 years

